
PBCC Grill Room

Please let us know of any dietary restrictions that you may have; We will be happy to meet your needs.

APPETIZERS

Fried Cauliflower-Cauliflower florets dipped in a tempura batter deep fried and tossed in hoisin sauce <16>

Hummus Platter-Toasted Pita Bread and Veggies with Veggie Dip and Roasted Garlic Hummus <15>

Grilled Haloumi Cheese- with Marinated Olives, Capers, Red Peppers, Artichokes, Balsamic Reduction, -Crostini's <16>

Coconut Shrimp – 5 Hand breaded coconut shrimp served with a sweet chili dipping sauce. <15>

Blackened Fish Taco's- Blackened Mahi Mahi filets in a warm tortilla with cabbage and pepper slaw and a spicy avocado cream. <14>

Bistro Fries- Hand cut thick parmesan truffle bistro fries with a truffle hot ranch dipping sauce. <12>

Chicken Wings- Ten fresh wings served with your choice of Teriyaki, Garlic parmesan, BBQ, or Buffalo sauce. <16>

PLAIN BROOK COUNTRY CLUB

SALAD

Caesar Salad – Romaine lettuce tossed in Caesar dressing, shaved parmesan cheese and seasoned croutons. < 8> < 14 >

Cobb Salad – Grilled chicken, chopped egg, avocado, blue cheese crumbles, cherry tomatoes, bacon and ranch dressing. <12> < 18 >

Grilled Asparagus Salad-Mixed greens, cherry tomatoes, grilled asparagus, feta cheese, potato straws and parmesan ranch dressing < 12> < 16 >

ADD: Chicken < 6 > / **Shrimp** <10 > / **Salmon** < 9 >

FLATBREAD (Regular Crust, Cauliflower Crust)

Pepperoni Flatbread – Pepperoni with house marinara, mozzarella cheese, < 14 >

Margarita Flatbread – Fresh tomatoes, mozzarella, garlic oil, fresh basil and a Balsamic glaze. <12>

Shrimp Pesto Pizza- pesto, spinach, artichoke hearts, shrimp, goat cheese and a balsamic glaze. <16>

Apple and Prosciutto – Brie Spread, apple, Sliced Prosciutto, Arugula, Hot honey drizzle <16>

SANDWICHES

Sesame Seared Tuna- Seared tuna, jalapeno lime cilantro carrot corn salsa, with a sesame siracha aioli on a toasted ciabatta square < 17>

Hot Honey Fried Chicken- Buttermilk fried chicken thigh, served with ranch slaw, house made pickles, on a toasted square <14>

Burger Your Way – 8oz. custom blend ground beef topped with your choice of cheese lettuce, tomato, onion and pickle. < 15 > Beyond Burger. <15>

Salmon BLT- A house made salmon patty baked and topped with lettuce, tomato and bacon and topped with a remoulade sauce. <16>

Perch Sandwich – Fried Perch on a brioche bun with lettuce, tomato, pickle and tartar sauce. < market price >

ENTRÉE'S

Pasta Diablo- Penne pasta tossed in a red cream sauce with caramelized onions and crushed tomato. <15>

ADD: Chicken < 6 > / Shrimp < 10 > / Salmon < 9 >

Beef Tournedos– Two 4-ounce center cut filets, with smashed fingerling potatoes, grilled broccolini, wild mushrooms, demi glaze < 48> Single filet-<24>

Blackened Tuna Loin- Seared Ahu tuna topped with a remoulade, crispy tortilla strips, brown vegetable rice, and pickled vegetable. <38>

Braised Short Ribs – Chive mashed potatoes, fried Brussel sprouts, crispy onions and a demi glaze< 38>

Chicken Angelo- Spring onion pesto risotto, topped with artichoke hearts, mushrooms, olives, garlic, basil, sauteed in a white wine butter sauce-<26>

Pan Fried Trout- Lightly breaded boneless trout, seared in an herb oil, served with lyonnaise potatoes and honey glazed carrots<34>

Grilled Salmon - Spring Onion Pesto Risotto, Seared Buttered Carrots, Herb Compound Butter <36>

Fish and Chips- Atlantic cod dipped in a beer batter, deep fried and served with our house made bistro fries. <19>

Grilled NY Strip Steak-Roasted Garlic mashed potato, Broccolini, Sauteed Mushrooms and Caramelized Onions, Herb Compound Butter, topped with potato and onion straws. <38>

Fried Perch Platter – Deep fried perch with coleslaw, and your choice of a side. < market price >

SIDES

Baked Russet / Onion Rings/Fresh Cut Fries/ Sweet Potato Fries/Cottage Cheese/ Coleslaw.
(\$2.00 more Side Salad / Asparagus)